Swiss Chard Artalie

Makes 6 servings

From Gardeners’ Community Cookbook by Smith & Hawken

2 Tbsp. olive oil

4 cloves garlic, minced

1 tsp. finely chopped fresh red chili pepper

2 large bunches Swiss chard, coarsely chopped, washed, and drained (1 ½ lbs.)

3 medium tomatoes, peeled, seeded, and coarsely chopped (about 1 lb.)

Salt and pepper

1. In a large sauté pan, heat the oil over medium heat. Add the garlic and chili pepper and cook, stirring frequently, until fragrant and lightly browned, 2 to 3 minutes.
2. Stir in the chard in batches, allowing each batch to wilt down a bit before adding more. Stir in the tomatoes, cover and cook, stirring occasionally, until the chard is tender, about 15 minutes. Add salt and pepper to taste and serve right away.

\* if using spring chard, before good tomatoes are ripe, you can use quality canned tomatoes.